Select Varieties of Pecans.

If you are thinking of setting out some pecan trees this season, the following from The Nut Grower contains some information about varieties that may be of interest to you.

At all meetings of The National Nut-Growers' Association discussions of varieties have been a regular and interesting feature of the program. At St. Louis the work took a practical turn in summing up and tabulating the opinions of members who were present, and the purpose of this article is to give a concise review of that feature of the Convention's work.

Following the general discussion of varieties, which is reported in full in the Proceedings of the Convention, the mmebers were furnished slips and requested to write down, in order of their preference, the names of five or six varieties most favorably regarded by the person taking part in the plan.

Nearly all the prominent and experienced growers who were present made out and turned into the secretary, a list of their selection of varieties best adapted to general use in their respective localities, which by the way covered all the Gulf Coast territory and Texas. In summing up the reports thus obtained, it was found that eighteen varieties were listed, and the most notable feature of the tabulation was that the Stuart was embraced in every list submitted. The next prominent feature was the fact that no one reported in favor of the Rome or any of its Synonyms.

An analysis of these returns can hardly fail to carry a strong conviction that the varieties mentioned by half, or over half of those reporting, are, in the light of our present knowledge, the most desirable for general planting. Only four nuts reached this distinction, viz., Stuart, Van Deman, Frotscher and Schley, in the order named, except that the last two had the same percentage.

The next class, having the favor of 25 per cent and over of all the reports, also embraced four varieties, in the order named: Pabst, Georgia, Curtis and Russell, the last two as in the previous case, having the same percentage.

The remaining ten varieties drop into two classes, with about the same percentage in each. The third class also of four varieties had over ten per cent of the reports and alphabetically arranged are Alley, Gregg, Halbert and Moneymaker. The fourth class had less than 10 per cent, but embraced some of the finest known nuts, but ones which are largely of recent introduction and not yet widely known, or tested beyond their place of origin. They were six in number: Atlanta, Mangum, Risien, Senator, Stevens and Success. Subsequent reports of this kind will doubtless give different results as new varieties come to light and the older ones are tested to a greater extent; but those mentioned in the first group can safely be regarded as finely established and sure to hold a most prominent place in the industry, even though other varieties fully as good are originated in the future. Such a test as this, while not absolute, shows the trend of reliable opinion.

Pineapple Culture.

The following won a prize from the Southern Ruralist in a late competition for the best articles on fruit growing.

By J. A. Ankeney.

The East Coast of Florida, and particularly the Indian River and Lake Worth sections, have to some extent become famous for the quality and quantity of pineapples they produce. Cuba and the Bahama Islands ship year after year hundreds of steamer loads of this fruit to our northern markets, and of late years it has been feared that these countries would seriously interfere with our product, but the Indian River pineapple still holds its reputation for the largest, sweetest, and most marketable fruit of its kind. The growers of this country have learned the scientific way to care for their fruit and they lead in up-to-date methods of culture. Fertilizing has been studied from a scientific standpoint and the results have been proven in the fruit, far superior in carrying qualities and flavor to that of our island neighbors.

The pineapple plant grows somewhat like a century plant, but its leaves are more similar to the leaves of an orchid. To the uninitiated it may be well to state that a pineapple does not grow on a pine tree, as some of our tourists are surprised to discover. The apple itself is first shown by a crimson blush on the "heart" leaves of the old plant and in a few weeks a well-shaped, tiny pink pineapple appears. This grows upward on a stalk from four to eight inches long, changing its pink color for one of green. When the fruit is fully matured and ready to pick for shipping, it is of a deep wine color and from that it will soon ripen to the yellow, as commonly seen. The old plant dies and new ones called suckers develop at its base. These suckers have the root power of the old plant and grow very rapidly, bearing the following year. As from two to four suckers sprout from each old root, in the course of a few years unless some have been removed, there will be three to four times as many plants on the ground as were originally planted.

The original settings of a field are generally suckers or slips, although the crowns or taps to pineapples are sometimes used. Slips are small plants that sprout from the fruit stalk around the base of the pineapple. When the apple is picked they are left to grow and be planted later in the summer or fall, two or three being the average number of them to a pineapple. The new plants are set out in squares 20 inches apart and carefully "scuffled" or cultivated with hand cultivators for a year. Each summer and fall they are fertilized.

The first crop comes two years from the time of planting and should average from 250 to 300 crates per acre. The harvesting season commences in June and lasts for about six weeks. Each "pinery" has its packing house in which the crate material is stored, the crates made and the apples, brought there in wheelbarrows, tram-cars or wagons, are packed. Of course, different growers have different ideas of what width of beds is best, but generally 18 or 20 rows are planted before a "trail" or path is left. The beds may be as long as the land is suitable for. To pick the fruit, one man called a picker or "breaker" walks through the beds lengthwise and tosses the apples to a "roller" in the path, who wheels them to the packing house, and places them carefully in a "bin" or table with six inch sides built about waist high, where they can be sized, wrapped and placed in a crate. The standard sizes are 8, 24, 30, 36, 42 and 48.

Like other fruits, there are a number of varieties, the more common being Smooth Cayenne, Abbaka, Queen, Porto Rico and Red Spanish. The latter are in universal use, having been found to give the best satisfaction for all purposes. Taking it all in all, the pineapple business is a very interesting as well as profitable industry in this great food-producing world of ours, and only too few people know the process of its culture, so different from northern farming.